

## Sushi (Serves 2, ~4 sheets)

@willdavies11

### *Ingredients:*

200 g sushi rice  
500 ml cold water  
40 ml sushi rice vinegar  
240 g fresh salmon or tuna, sliced  
4 sheets nori (seaweed)  
8 crab sticks  
cucumber, celery or spring onions (finely sliced)  
avocado, finely sliced

sriracha sauce  
mayonnaise  
tabasco sauce  
lemon juice

soy sauce, to dip

vinegared water, to dip hands  
rolling mat, wrapped in cling film

### *Method:*

Rinse the rice before adding the salted cold water and simmering for around 15 minutes (or until all the water has been absorbed), then stir in the vinegar and leave to cool.

Meanwhile, make the spicy mayo by mixing the sriracha and other ingredients to taste. Mix with some of the diced salmon.

Lay a sheet of nori, shiny side down, on the rolling mat and cover with a thin layer of rice - leave a 1 cm gap at the bottom and about an inch at the top.

Arrange the fillings in a line just above the bottom of the rice and roll, pressing into a cuboid from all 3 directions each time.

Finally, unroll the mat and delicately slice into pieces with the handle-end of the blade of a sharp knife.